

# CLASSICS

updated for the modern imbiber

## **New Fashioned** 12

Japanese whiskey, maple syrup, black walnut, old fashioned bitters // a rich palette reminiscent of winter in Hokkaido

## **Milk Punch** 9

rum, brandy, port, cherry, citrus, chamomile, rosemary // 18th-cen. style punch, triple filtered for a clear, velvety, delectably complex experience GF

## **Gluhwein** 8

red wine, brandy, cinnamon, clove, orange & vanilla // German for “burning wine” this warm wine has notes of jammy winter fruit and roasted holiday spices GF

## **Negroni Under Pressure** 10

gin, Campari, Cinzano Rosso // sous vide at 155 degrees, this classic is earthy & barely sweet

## **Cat & Mouse\*** 8

spiced rum, brandy, cream, tom & jerry batter // wintry spices are deftly pursued by a roasty booziness in this hot pick-me-up

## **Hopportunity** 9

hopped & barrel-aged bourbon, honey, Benedictine, Peychaud's bitters // a cocktail for the hop head, floral, sweet and bitter notes in perfect harmony

## **Bogotá** 12

Maker's Mark, coffee infused vermouth, angostura bitters // boozy, roasty bitterness, subtly sweet this drink will transport you from Manhattan to Colombia

# BEER COCKTAILS

where pub meets bar

## **Hansel & Gretel\*** 10

Left Hand Milk Stout, Zaya Gran Reserva rum, ginger, dram, brown sugar, chocolate bitters, egg white // this drink will lure you in with its smooth & spiced goodness w\*

## **Partridge in a Pear Tree** 9

Deschutt's Fresh Squeezed IPA, Aperol, pear purée, lime juice // bright and bitter notes contrast in this delightfully festive drink

# BOTTLES

## **Omission Pale Ale & Lager** 7

portland, or GLUTEN FREE

## **Domestics** 5

Bud Heavy and Lite, Miller Lite, Coors Light, O'Doul's Amber

# SPIRITS

## **Vodka**

360 vanilla & chocolate	5
Tito's GLUTEN FREE	5
Duffy's Run	7
Ketel One	8
Grey Goose	8
Woody Creek GLUTEN FREE	8

## **Gin**

Boodles	7
Bombay Sapphire	7
Tanqueray	7
Hendrick's	8
Uncle Val's GLUTEN FREE	8
Martin Millers	9

## **Tequila & Mezcal**

Mi Rancho Blanco	7
Mi Rancho Reposado	8
Mi Rancho Añejo	10
Código Blanco	9
Código 1530 Rosa	10
Casamigos Reposado	10
Del Maguey Vida Mezcal	8
Del Maguey Crema de Mezcal	9
Alipus Mezcal	10

## **Rum**

Captain Morgan Spiced Rum	6
Flor de Caña 4 yr	6
Rhum Barbancourt 8 yr	8
Zaya Gran Reserva	9

## **Whiskey & Bourbon**

Bulleit	7
Maker's Mark	8
Reiger's	10
Basil Hayden's	10
Woodford Double Oaked	12

Bulleit Rye	7
Rittenhouse Rye	8
Templeton Rye	9

## **International Whiskey**

Jameson // Ireland	7
Crown Royal // Canada	7
Iwai // Japan	8
Suntory Toki // Japan	9
Hakushu 12 yr // Japan // Single Malt	14
Teeling // Ireland // Single Malt	12

## **Scotch**

Dewar's	6
Glenlivet 12 yr	9
Johnnie Walker Black	8
Chivas 12 yr	8
Laphroig	10
Macallan 12 yr	15
Oban 14 yr	18



# MERCHANTS PUB & PLATE

# BAR

# HOUSE COCKTAILS

handcrafted originals

## **Seed to Cider** 8

Austin Eastciders Original Dry cider, spiced rum, apple-cinnamon syrup, Falernum, lemon, peach bitters // the fall harvest put to perfect use in this fizzy, off-dry, cider cocktail GF / CONTAINS NUTS

## **Good Thyming** 10

house infused herbal gin, ginger, allspice dram, pear, honey-thyme syrup, cardamom bitters // beautifully layered & herbaceous with spices & pomme fruits

## **Chili ChocoLatte** 8

house chili tequila, Alchemy cold press, cherry, dark chocolate, cream // hot, dark, spicy, bitter sweet, this decadent concoction will warm you through GF / c

## **For Your Wellness** 9

tequila, apple cider oxymel, Falernum, aquafaba // boost your immune system with this natural elixir GF / CONTAINS NUTS

## **Cinnamental** 11

Branca menta amaro, chocolate vodka, cinnamon syrup, lemon, aquafaba // minty, textured, chocolately, it'll take you back to Girl Scout cookie season

## **Sugar Plum Visions** 10

plum KANbucha, Rhum Barbancourt, ginger & apricot liqueurs, lemon, agave // this bright fizzy sipper packs probiotics, invigorating the body & mind

## **Milk & Honey** 11

Del Maguey crema de Mezcal, orange liqueur, cream, honey, chocolate bitters // Sweet, cool and creamy, this drink is like mana from heaven

## **In a Pickle** 9

Tito's vodka, housemade pickle brine, cracked pepper // clean, savory, smooth GF / c

## **Farm Hand** 10

vodka, Fonseca Bin. No 27 porto, Lillet Blanc, honey, Peychaud's bitters // robust, dry, earthy fruitiness -- this drink gets the job done

\*consuming undercooked or raw meat, poultry, seafood or eggs can increase the risk of foodborne illness

A gratuity of 18% may be added at our discretion to large parties or to credit card receipts left unsigned

\$5 credit card minimum during Happy Hour